

To Cook from This Issue...

The Holidays Issue

BREADS & DOUGHS

- Mini Pizzas
- Pretzels and Cheese Sauce

STARTERS, SNACKS & LIGHT MEALS

- Blue Cheese and Pear Crostini
- Falafels
- Mini Stuffed Mushrooms

SALADS / VEGETABLES

- Avocado Salad
- Beetroot, Feta and Grain Salad
- Bread, Watermelon and Haloumi Salad
- Chopped Cabbage Salad with Tangy White Sauce
- Christmas Salad
- Kale and Alfalfa Slaw
- Roast Veggie Tray
- Sweet Potato Salad
- Warm Lemon and Mint Green Bean Salad

VEGETARIAN MAIN MEALS

- Asparagus and Cheese Tart

MEAT & POULTRY

- Aussie Roast Lamb
- Brown Sugar Baked Ham
- Grilled Steaks with Blue Cheese Sauce
- Lamb Kebabs
- Orange and Thyme Glazed Ham
- Stuffed Chicken with Camembert and Cranberry Sauce
- Thai Chicken Meatballs

SEAFOOD

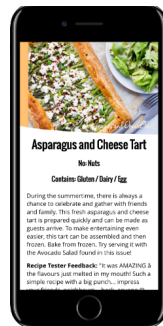
- Coconut Prawns
- Fish Tacos
- Healthy Fish and Chips

DRINKS

- Carnation Green Tea Cocktail
- Frozen Chocolate Margarita
- Iced Eggnog
- Lychee Lemongrass Cocktail
- Mulled Wine
- Tropical Fruit Slushie

SWEETS

- Blueberry Cookies
- Chocolate Coated Banana Pops
- Christmas Ice Blocks
- Classic Shortbread
- Cranberry Pecan Cake
- Creamy Mango Ice Creams
- Digestive Biscuits
- Ice Cream Christmas Pudding
- Macadamia Rum Balls
- Neenish Tarts
- Parmesan Rosemary Shortbread
- Passionfruit Melting Moments
- Pavlova with Mango and Passionfruit
- Piña Colada Ice Creams
- Raspberry Champagne with Lemon Sorbet
- Sponge Cake
- Warm Gingerbread Cake with Caramel Sauce
- Watermelon Ice Jewels
- White Chocolate Raspberry Sorbet



www.the4blades.com

